



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 06 January 2023
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

Yes ☒ No ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness: 0

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility: 581

How many people formally counted in this facility identify as the following gender?

Female: 61

Male: 520

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

0

How many people were brought into the facility this week?

Number of people brought into the facility this week:

15

How many people have left the facility this week?

Number of people who left the facility this week:

121

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other _____:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

220

Male:

160

Female:

60

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

0

ICE Employees:

0

GEO Employees:

2

New Cases
this week :

Total to date since
3/30/2020:

915

1397

2

289

DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☒

No ☐

Medical Staffing Update:

Yes ☒

No ☐

SUPPLEMENTAL NOTES:

The request for information was made on January 5, 2023. Electronic files were received on January 6, 2023. The population counts are current as of 1/6/23.

Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 3 Medical Records Clerks
- 8 RN's
- 5 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 1/3/23.

No changes in staffing level from the previous week.

Temperature Checks:

Logs provided, see attached documents.

Law Library:

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from one (1) person to twenty-two (22) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 12/30/22.

On 11/30/2022, Denver's Field Office Executive Review Unit told Alejandra Zepeda they would no longer be providing the names of people detained in the law libraries. Instead, the Executive Review Unit places a white box over the names.

COVID-19 Updates:

Per the facility, there were no new cases amongst ICE staff and two (2) new cases among GEO staff. They reported no new cases among ICE detainees and other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID- 19 Monitoring" were

provided by ICE staff and are current as of 1/4/22. Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 1/6/23.



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 1-1-23 **Sunday** **Time:** 0315 AM **Time:** 1809 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			<input checked="" type="checkbox"/>										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>								
Kitchen is in good general appearance			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>								
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		ONE Kettle NOT WORKING Hoods down							
All tools and sharps inventoried			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
All areas secure, lights out, exits locked					<input checked="" type="checkbox"/>								

PRODUCTION SHEET		Menu Items		cereal	scram eggs	T-ham	cinn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bre ad
Breakfast	Temperatures	RT	185	185	RT	RT	RT	RT	RT	RT	RT	40	RT	RT
	Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	corn	onion	bread	tea	PB	salad	fruit	t
Lunch	Temperatures	36	36	36	36	180	36	RT	RT	RT	RT	36	RT	RT
	Menu Items	Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	chee se	fruit			
Dinner	Temperatures	178	177	179	175	179	RT	RT	RT	RT	RT	32	RT	

DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications		Breakfast		152	180	---
and chemical agent used in Final Rinse		Lunch		150	180	---
		Dinner		157	179	---

POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used		Breakfast		111	112	200ppm
		Lunch		112	112	200ppm
		Dinner		111	112	200ppm

FREEZER and WALK-IN		Temperature		Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins		AM		-5	39	37
Record temperatures, Freezer and Walk-ins		PM		4.9	36.2	38.1

STORAGE		Temperature 45-80		Spice Room	Store Rm
Record temperatures Dry Storage Areas		AM		61	51
Record temperatures, Dry Storage Areas		PM		60	55

Hot- Water Temps in sink		AM	PM
		113.2	120

Signature: Cook Supervisor (AM)

Signature: Cook Supervisor (PM)

1-1-23

**FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Cycle 3 **Date:** 12-31-22 **Saturday** **Time:** 0400 **AM** **Time:** 1817 **PM**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean		X		X		one kettle down Hoods down							
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	oatmeal	scram eggs	gravy	bk saus	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly	
Breakfast	Temperatures	195	180	196	182	155	40	RT	RT	40	40	RT	
	Menu Items	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	lett	
Lunch	Temperatures	36	193	36	—	RT	RT	RT	RT	165	RT	28	
	Menu Items	meat balls	mix veg	rice	dress-ing	salad	ketch up	marg	drink	roll	patty	frui t	
Dinner	Temperatures	183.1	191.0	185.1	RT	40	RT	40	RT	RT	181.0	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				152		180		—			
and chemical agent used in Final Rinse		Lunch				150		182		—			
		Dinner				156		177		Low Temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				111		112		200ppm			
		Lunch				112		112		200ppm			
		Dinner				118		116		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-6.2		37.3		38.2			
Record temperatures, Freezer and Walk-ins		PM				-5.6		37.0		39.7			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				62		52					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		113.3		118									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 12-30-22 **Friday**

Time: 6:40 AM Time: 18:15 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓		✓								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean		X	✓	X		one Kettle down hoods down							
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	cereal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	RT	198	183	155	RT	38	RT	RT	38	RT		
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit		
Lunch	Temperatures	37	174	176	36	RT	RT	RT	RT	38	RT		
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot	
Dinner	Temperatures	189.3	174.1	40	40	RT	40	RT	RT	40	18.0	40	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
temperature according to manufacturer's specifications		Breakfast				154		176					
and chemical agent used in Final Rinse		Lunch				153		168					
		Dinner				155		169		low temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				112		111		200ppm			
		Lunch				114		112		200ppm			
		Dinner				115		120		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-7.6		37.9		35.1			
Record temperatures, Freezer and Walk-ins		PM				-6.9		37.6		34.6			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				62		53					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		113.4		112.0									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3

Date: 12/29/22

Thursday

Time: 11

AM

Time: 1225

PM

Shift Checklist

	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓		✓	
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean	✓		✓		Kettle Down Hoods Sanitaries
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked		✓		✓	

PRODUCTION SHEET	Menu Items	cream rice	bk saus	coff cake	fruit	sugar	milk	coffee	egg	Bran flk	mar g
Breakfast	Temperatures	191	198	RT	RT	RT	40	RT	35	RT	40
	Menu Items	Ench casser	span rice	pinto bean	salsa	dress -ing	salad	marg	corn bread	appl crsp	chee tea
Lunch	Temperatures	199	171	200	RT	40	40	40	RT	RT	40
	Menu Items	fajita	onion pepp	refri bean	salsa	grill pota	Tort -illa	drink	ckn	carr ot	cele ry mu st
Dinner	Temperatures	186	167	193	38	115	RT	RT	195	38	38

DISH MACHINE

Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Temperature	Wash 150+	Rinse 180+	If Needed
Breakfast		150	182	—
Lunch		156	186	—
Dinner		158	187	—

POT and PAN SINK

Final Rinse Temps determined by chemical agent used	Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Breakfast		112	115	200ppm
Lunch		110	110	200ppm
Dinner		115	120	200ppm

FREEZER and WALK-IN

Record temperatures, Freezer and Walk-ins	Temperature	Freezer 0 or below	Walk-in 35-40 F	Walk-in 35 - 40 F
Record temperatures, Freezer and Walk-ins	AM	34	35	34
Record temperatures, Freezer and Walk-ins	PM	-5.2	36.1	38.0

DRY

Record temperatures Dry Storage Areas	Temperature 45-80	Spice Room	Store Rm
Record temperatures Dry Storage Areas	AM	65	51
Record temperatures Dry Storage Areas	PM	65	50

Hot- Water Temps in sink

	AM	PM
	114.9	111

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 12-28-22 **Wednesday** Time: 0305 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓		✓								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance					✓								
All kitchen equipment operational & clean		✓		✓									
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	oatmeal	pan cakes	syruip	Bk saus	marg	sugar	coffee	milk	PB			
Breakfast	Temperatures	160	150	RT	170	RT	RT	RT	36	RT			
	Menu Items	BBQ ck	Pinto bean	pota salad	cole slaw	bun	cake	Tea	chees	marg	fruit		
Lunch	Temperatures	171	175	46	40	RT	RT	RT	32	RT	RT		
	Menu Items	fidelo meat sa	green bean	lett	dress-ing	bread	fruit	drink	chees	carrt			
Dinner	Temperatures	181	178	38	RT	RT	RT	RT	38	169			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				154		175					
		Lunch				160		185					
		Dinner				161		185					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				120		118		200 ppm			
		Lunch				125		180		200 ppm			
		Dinner				122		117		200 ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-5.8 F		37.2		38.2			
Record temperatures, Freezer and Walk-ins		PM				-4.4		37.0		39.6			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				60		70					
Record temperatures, Dry Storage Areas		PM				60		75					
Hot- Water Temps in sink		AM		PM									
		120		119									

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Signature, Cook Supervisor (AM)

12-28-22
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 12-29-22 **Tuesday** **Time:** 0317 **AM** **Time:** 1800 **PM**

Shift Checklist

	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓		✓	
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean	✓		✓		
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked					

PRODUCTION SHEET		Menu Items	cereal	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau
Breakfast	Temperatures		RT	191	200	150	RT	40	RT	RT	40		191
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	grn tkey	stew tom		
Lunch	Temperatures		170	175	185	RT	40	40	RT	RT	160	169	
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobl er	drink	fruit	PB		
Dinner	Temperatures		195	187	182	180	RT	38	38	RT	RT	RT	

DISH MACHINE		Temperature	Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications		Breakfast	160	165	
and chemical agent used in Final Rinse		Lunch	156	180	
		Dinner	159	164	

POT and PAN SINK		Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used		Breakfast	118	114	200 ppm
		Lunch	120	180	200 ppm
		Dinner	118	118	200 ppm

FREEZER and WALK-IN		Temperature	Freezer 0 or below	Walk-in 35-40 F	Walk -i 35 - 40 F
Record temperatures, Freezer and Walk-ins		AM	-6.0	34.2	39.4
Record temperatures, Freezer and Walk-ins		PM	-6.5	34.4	38.1
DRY		Temperature 45-80	Spice Room	Store Rm	

STORAGE		Temperature	AM	PM
Record temperatures Dry Storage Areas			60	70
Record temperatures, Dry Storage Areas			60	65
Hot- Water Temps in sink		AM	PM	
		114.3	115	

M. Greew
Signature, Cook Supervisor (AM)

Lang
Signature, Cook Supervisor (PM)

RV
FOOD SERVICE MANAGER

12/31/22
DATE



FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Cycle 3 **Date:** 12-26-22 **Monday**

Time: 0400 **AM** **Time:** 1930 **PM**

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓										
Kitchen is in good general appearance			X		✓										
All kitchen equipment operational & clean		X		X		one kettle down hood down									
All tools and sharps inventoried			X		✓										
All areas secure, lights out, exits locked					✓										
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cakes	syrup	T-ham	marg	diet syrup	sugar	coffee	milk	fruit				
Breakfast	Temperatures	196	165	RT	178	38	RT	RT	RT	38	RT				
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk			
Lunch	Temperatures	180	36	183	36	RT	36	RT	RT	RT	38	180			
	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit				
Dinner	Temperatures	157.2	194.6	157.5	144.6	38	RT	RT	178.3	RT	RT				
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		150		116		low temp							
and chemical agent used in Final Rinse		Lunch		152		118		low temp							
		Dinner		121		150		low temp							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		112		112		200ppm							
		Lunch		113		113		200ppm							
		Dinner		118		117		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F							
Record temperatures, Freezer and Walk-ins		AM		-5.6		37.4		38.8							
Record temperatures, Freezer and Walk-ins		PM		-3.8		37.6		38.1							
DRY		Temperature 45-80		Spice Room		Store Rm									
STORAGE		Temperature		AM		PM									
Record temperatures Dry Storage Areas		AM		62		53									
Record temperatures, Dry Storage Areas		PM		68		68									
Hot- Water Temps in sink		AM		PM											
		113.4		118											

[Signature]
 Signature, Cook Supervisor (AM)

[Signature]
 Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

12/31/22

**GEO Aurora ICE
3130 N. Oakland St**

1/3/2023
8:05:46 AM BCU

**Temperature
°F**

A-1	74.41
A-2	72.31
A-3	---
A-4	72.22
B-1	71.60
B-2	56.10
B-3	72.31
B-4	69.41
C-1	72.31
C-2	71.60
C-3	73.01
C-4	66.82
E-1	67.21
E-2	69.71
D-1	---
ISOLATION	67.91
PATIENT ROOM	67.21
INTAKE/RECEIVING	67.01
Tank Temp S-12	0.00
Present Value	
BOILER-3	107.25
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	168.38
Universal Input[13]	



Secure Services™

Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Tuesday January 03, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
1-23-23	South-A	unoccupied			
	South-B	unoccupied			
	South-C	71.3	104.1		
	South-D	70.5	occupied		
	South-E	70.4	occupied		
	South-F	unoccupied			
	South-G	71.2	104.0		
	South-L	69.9	104.1		
	South-M	69.9	104.1		
	South-N	unoccupied			
	South-X	unoccupied			
	South-Y	71.1	occupied		
	South-Z	70.1	occupied		
	South SMU	71.7	104.1		
	South SMU Shower 3				N/A
	MED ISO- Room 1	70.9	104.1	N/A	N/A
	MED ISO- Room 2	70.9	104.0	N/A	N/A
	MED ISO- Room 3	71	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Sean Henson

SIGN:

[Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Tuesday, JAN 03, 2023
North Building
Temperature Log

195 Aurora Detention Center
 3130 Oakland St.
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
1-23-23	A-1	74.4	104.1						
	A-2	72.3	104.2						
	A-3	72.1	104.1						
	A-4	72.2	104.1						
	B-1	71.6	104.2						
	B-2	56.1	unoccupied						
	B-3	72.3	104.3						
	B-4	69.4	104.3						
	C-1	72.3	104.4						
	C-2	71.6	104.3						
	C-3	73.0	104.3						
	C-4	68.1	104.4						
	D-1	70.2	104.1				N/A	N/A	N/A
	D-2	70.2	104.1				N/A	N/A	N/A
	E-1	67.9 2	104.1				N/A	N/A	N/A
	E-2	69.7	104.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
✓	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hanson

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	68.1	67.9	68.3	68.7	68.1	68.4	68.2	68.1
Water:	104.4	104.4	104.4	104.4	104.3	104.4	104.4	104.4

Temperature Taken with a Fluke Mod 52 Digital Thermometer